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Pecan-Corn Bread Crusted Catfish with Vidalia Onion Slaw

The pecan crust is for catfish filets lightly seasoned and topped with the crust and baked at 375 degrees.

Pecan Crust:

- 3 c cornbread
- 2 c pecan pieces (Soaked and toasted)
- 3 c Japanese bread crumbs (or very dry bread crumbs)
- ¼ t cayenne
- 1 T brown sugar
- 1 T chili powder
- 2 T Chopped Parsley
- 2 pinches salt

Combine all and coarsely chop in food processor.

Vidalia Onion Slaw:

- 2 Vidalia onions (cut in half and cut into fine julienne)
- 1 Cabbage (cut in quarters and cut into fine julienne)
- 2 sweet red peppers (cut in half and cut into fine julienne)
- 2 Jalapeno (cut in half and cut into fine julienne)
- Vidalia Brands - Creamy Vidalia Dressing
- Salt and Pepper to Taste

Combine ingredients with enough of the dressing for a light coat. Taste and adjust seasoning. Cover and refrigerate for at least 2 hours.



Baked Clams in Barbeque Butter

Compound BBQ Butter

8 ounces	Unsalted Butter
4 ounces	BBQ Sauce
2 ounces	Dry Bread Crumbs
2 Tablespoons	Chopped Fresh Parsley

Combined all of the ingredients in the food processor until smooth. Put the butter on a clam in the half shell or on a slice of baguette and bake at 375 degrees until brown and bubbly.

Coriander Seared Sea Scallops On Corn Cakes with Caramelized Vidalia Onions

For this dish the scallops are dusted with freshly toasted and ground coriander and seared. To caramelize the onions just season thinly sliced Vidalia onions and coat with a small amount of olive oil. Sauté the onion slices in a dry nonstick pan stirring as necessary until caramelized. For the corn cakes use Shawnee Mills corn muffin mix with the addition of finely diced red pepper and jalapeno. Instead of baking this mix in muffin tins cook in a skillet as you would with tiny pancakes. Top each cake with a little of the caramelized onion and a seared scallop and serve immediately.

Seared Waygu Beef

With Kentucky Bourbon Sweet Potatoes and Head Country BBQ Sauce

For this dish we will roast the sweet potatoes in the skin until soft. When we are ready to serve we will toss the roughly chopped cooked sweet potato in a sautéed pan with whole butter, salt and pepper. When this is heated through we will flame it with a generous amount of bourbon. The Waygu steaks will be seared rare-medium rare and sliced. Each slice will have a little of the sweet potato and barbeque sauce.



Cornbread Pudding with Kentucky Bourbon

12 ounces	Bourbon
10 ounces	Dried Cranberries
2 each	Oranges Zest and Juice
8 ounces	Honey
4	Eggs
5 ounces	Brown Sugar
16 ounces	Heavy Cream
2 pounds	Corn Bread, Cubed (recipe follows)
2 pounds	Foccocia, Cubed (or other white bread)
8 ounces	Milk (use to adjust as needed)

Topping (pulse these three ingredients in the food processor)

8 ounces	Butter
10 ounces	Brown Sugar
8 ounces	Pecans

Put the bourbon, cranberries, orange and honey in a non-reactive pan and reduce by half. Whisk together the eggs, brown sugar and heavy cream and add the cooled bourbon mixture. Fold in the corn bread and bread. If the bread absorbs the entire liquid and seems a little dry use the milk to moisten. Place the pudding into a buttered 2-inch long pan and sprinkle the topping over the surface. Bake at 350 degrees until set, the pudding should be golden brown on the top.

Southern Comfort Whipped Cream

64 ounces	Heavy Whipping Cream
8 ounces	Sugar
6 ounces	Southern Comfort

Whip these ingredients on medium speed until firm peaks.



Corn Bread

2 c flour
2 c corn meal
1 c sugar
1 T baking powder
1 T kosher salt
¼ c butter
2 eggs
1 ¾ c milk

Combine first five ingredients. Cut in butter. Cut in eggs. Incorporate milk. Bake at 425° until golden brown.

SPICED PECANS

24 ounces pecan halves
6 ounces sugar
3 ounces chili powder
2 teaspoons kosher salt
1 pinch cayenne

Soak nuts in cold water for 30 minutes. Drain the nuts and add dry mixture; toss. Bake in convection oven for 25-35 minutes at 325 degrees until the sugar starts to caramelize. The pecans should be crunchy when cooled.
